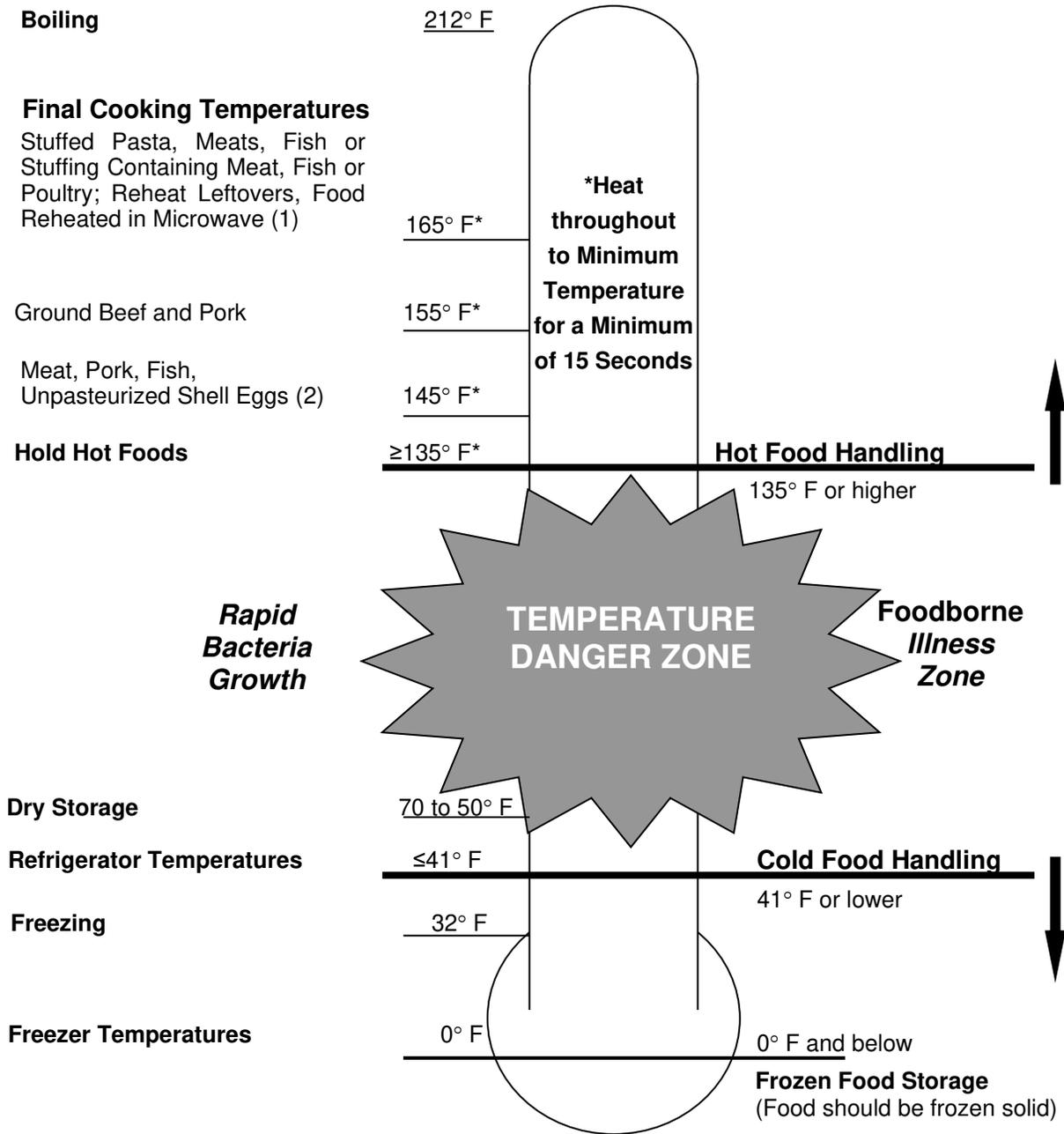


Policy & Procedure Manual

Resource: Critical Temperatures for Safe Food Handling



(1) Microwave cooking and reheating:

- When cooking temperature control for safety (TCS) foods in the microwave, rotate and stir foods during the cooking process so that all parts of the food are heated to a temperature of at least 165° F.
- Allow food to stand covered for at least 2 minutes after cooking so the food is heated throughout.

(2) Unpasteurized shell eggs that have been cooked to order should be served and eaten immediately.

Graphic adapted from <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/danger-zone-40f-140f>.